

YAN WAL YUN CO., LTD.

12/8 MOO 6 RAMA II RD., T.TACHIN, A.MUANG, SAMUTSAKORN 74000 THAILAND

Bureau Veritas Certification certify that the Management System of the above organisation has been audited and found to be in accordance with the requirements of the management system standards detailed below

Standards

Hazard Analysis and Critical Control Point Standards

CODEX ALIMENTARIUS COMMISSION

HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM AND GUIDELINES FOR ITS APPLICATION, ANNEX TO CAC/RCP 1-1969, REV.4 (2003)

HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM AND GUIDELINES FOR ITS APPLICATION, TAS 9024-2007

Scope of certification

PROCESSING OF SOYBEAN SAUCE (THIN SOY SAUCE A, MUSHROOM SOY SAUCE AND SEASONING SAUCE GREEN CAP), SWEET CHILI SAUCE, CHILI SAUCE, OYSTER SAUCE AND BLACK SOY SAUCE ORANGE LABEL

Original cycle start date:

13 May 2002

Recertification cycle start date:

23 April 2017

Subject to the continued satisfactory operation of the organisation's Management System,

12/3/19

this certificate expires on:

2 June 2020

Certificate no.

TH009964H

Version 01, Revision date: 23/04/2017

Certification Authority

CFS
Thailand
Accréditation
ACFS 1016 HACCP

Local office: Bureau Veritas Certification (Thailand) Ltd. 16th Floor, Bangkok Tower, 2170 New Petchburi Road, Bangkapi, Huaykwang, Bangkok 10310, Thailand

Further clarifications regarding the scope of this certificate and the applicability of the management system requirements may be obtained by consulting the organisation.

To check this certificate validity please call: ±662 670 4800

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